

CLAIMS

1. A method for reducing the microbial contamination of a meat product, comprising treating the meat product with a sufficient amount of lactoferrin to reduce microbial contamination.
2. A method for reducing the microbial contamination of a meat product, comprising treating the meat product with a sufficient amount of isolated lactoferrin to reduce microbial contamination.
3. A method for reducing the microbial contamination of a meat product, comprising treating the meat product with a sufficient amount of lactoferrin mixed with a carrier to reduce microbial contamination.
- 4.(Amend) A method for reducing the microbial contamination of a meat product, comprising treating the meat product with a sufficient amount of lactoferrin mixed with a nutritionally acceptable [naturally occurring] carrier to reduce microbial contamination.
- 5.(Amend) A method for reducing the microbial contamination of a meat product, comprising treating the meat product with a sufficient amount of isolated lactoferrin mixed with a nutritionally acceptable [naturally occurring] carrier to reduce microbial contamination.
- 6.(Amend) A method in accordance with claim 1, wherein said lactoferrin is a recombinantly produced lactoferrin.
- 7.(Amend) A method in accordance with claim 3, wherein said lactoferrin is a recombinantly produced lactoferrin.

8. A method for reducing the microbial contamination of a composition subject to microbial contamination comprising treating the composition with a sufficient amount of lactoferrin to reduce microbial contamination.
9. A method for reducing the microbial contamination of a composition subject to microbial contamination comprising treating the composition with a sufficient amount of isolated lactoferrin to reduce microbial contamination.
10. A method for reducing the microbial contamination of a composition subject to microbial contamination comprising treating the composition with a sufficient amount of isolated lactoferrin compounded with a carrier to reduce microbial contamination.
- 11.(Amend) A method for reducing the microbial contamination of a composition subject to microbial contamination comprising treating the composition with a sufficient amount of isolated lactoferrin bound with a nutritionally acceptable [naturally occurring] carrier to reduce microbial contamination.
12. A method for retarding food-spoilage comprising applying to food an effective amount of lactoferrin having less than 25% metal loading.